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Z Tejas' Chile Fudge Pie

Recipe By :

Serving Size : 1 Preparation Time :0:00

Categories : Desserts Copycat Pies

Amount	Measure	Ingredient	—
Preparation	Method	——	——

2 ts Ancho puree*

1/2 lb Butter

1/2 c Chopped walnuts 1/2 c Chopped
pecans 2 Eggs

1/2 c White sugar

1/2 c Brown sugar

1/2 c Flour

1 c Semisweet chocolate chips 9 inch
unbaked pie shell *For ancho puree:
Ancho chiles, which are dried poblanos,
are dark brown peppers found in the
produce section. Remove seeds and stem
from one ancho chile pepper. Place
ancho in a small saucepan with water to
cover. Bring to a boil and simmer until
ancho is tender. Puree in a food
processor.

Melt butter and let cool to warm. Toast pecans and walnuts until lightly brown. Beat eggs well and then add sugars and flour. Beat until smooth. Add warm butter and mix well. (It is important for butter to be warm so chocolate chips will melt some.) Add chile puree. Stir in nuts and chocolate chips. Pour filling into pastry shell and bake at 325 degrees for 45 to 60

minutes until done.